



ITALIAN
DINING



Sewardi Group
LUNCH MENU

FOLLOW US ON INSTAGRAM @ITALIANDINING

Tuesday to Saturday 7am - 10pm Sunday 7am - 4pm
"We serve to our customers what we serve to our family.
The best ingredient we have is love."



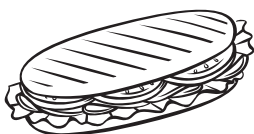
APPERITIVO

Campari & soda	\$12
Aperol Spritz Prosecco, Aperol & soda	\$15
Antico Spritz Prosecco, rosso Antico & soda	\$15
Negroni Red fizz, gin Campari & Cinzano Rosso	\$15
Americano Campari, Cinzano Rosso & soda	\$14



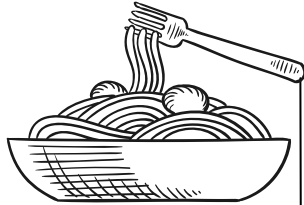
STARTERS

Mini Arancini Secret recipe, from Sicily with love with mixed leaf salad	\$15
Calamari with salad & aioli	\$18
Olive Miste Marinated olives	\$24
Positano Healthy wild rice, brown rice, salmon sashimi, avocado, corn, red onion & mixed leaf lettuce	\$7
	\$25



PANINI

Tricolore	\$14
San Danielle Prosciutto, buffalo mozzarella, wild rocket, tomato	
Montalbano	\$14
Grilled zucchini, roasted capsicum, eggplant, provolone (V)	
Benigni	\$15
Smoked salmon, avocado, herbed goat's cheese	
Diavola	\$14
Spiced marinated chicken, caramelised onion, lettuce, mayo	
Tonno	\$14
Tuna, cucumber, olives, lettuce, mayo	
Bunga Bunga	\$15
Chicken schnitzel, lettuce, tomato, aioli	
Nonna's	\$14
Salame Felino, provolone, roasted eggplant	
Italian Job	\$11
Pancetta & egg roll with your choice of sauce	



PASTA

Spaghetti Bolognese \$24
Beef & pork ragu sauce

Spaghetti Marinara \$27
Mixed fresh seafood & napoli sauce

Fettucine Anchovy \$25
Garlic, chilli, anchovy in olive oil, white wine,
and fresh tomato

Fettucine Carbonara \$24
Crushed black pepper, pancetta, egg yolk &
cream sauce

Penne Amatriciana \$24
Onion, pancetta, garlic, chilli & napoli sauce

Penne Boscaiola \$25
Pancetta, mushroom & cream sauce

Meat Lasagne (home made) \$25
Traditional beef & pork served with salad

Gnocchi of the day \$POA

Risotto of the day \$POA

(please ask staff for details)

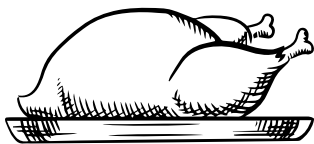
Chicken Scaloppine \$25
Lemon glaze & capers with white wine

Veal Scaloppine \$25
Mushroom & white wine

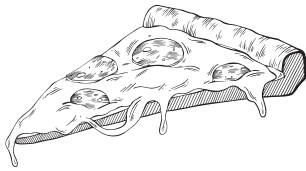
Veal Milanese \$25
Veal lightly crumbed in golden bread crumb
& lemon

Chicken schnitzel \$25
With salad & chips

Fish & chips \$27
John Dory with tartare & salad

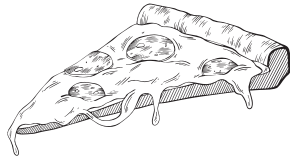


MAIN MEALS



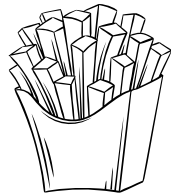
PIZZA

Marinara (V) Olive oil, tomato, oregano (no cheese)	\$15
Margherita (V) Tomato, basil and oregano	\$15
Montagna (V) Mushroom, rocket & balsamic	\$18
Carne Salami, chorizo, ham & pepperoni	\$22
Capriccioso Ham, mushroom, pepperoni, artichoke, capsicum	\$22
Hawaiian Ham & pineapple	\$18
Europa Anchovy, olive, capsicum & onion	\$22
Pollo Chicken, onion, sun dried tomato, capsicum	\$24
Chorizo Smoked chorizo, chicken, caramelised onion, capsicum	\$24
Positano (V) Artichoke, sun dried tomato, olives, capsicum	\$24
Punchinello Prawns, salmon, lemon	\$25
Calzone Napoli Salami, onion & olives served with salad	\$25
0.5 metre pizza - choice of 3 toppings	\$50
1 metre pizza - choice of 4 toppings	\$90



WHITE BASE PIZZA

Potato (V) With rosemary and garlic	\$15
Quattro Formaggi (V) Chef's selection of four cheeses	\$18
Garlic/Herb Bread	\$10



SALADS & SIDES

Mixed green salad	\$10
Rocket & pear salad Balsamic & Parmesan	\$15
Mediterranean salad Olives, artichoke & goat's fetta	\$15
Mixed seasonal vegetables	\$8
Rosemary potatoes	\$8
Chips	\$10

LUNCH SPECIALS

Three course lunch Garlic/herb bread, pasta or pizza and scoop of gelato or soft serve with a house wine or soft drink	\$29.50
Two course seafood lunch with one Bruschetta with Shark's Bay crab & Fish of the Day (ask staff for details)	\$32.50

Please ask our staff for soft serve / gelato flavours & tart/cake of the day

Catering is available - just ask us!

Fully licenced & BYO - \$5 corkage per person

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